

SUNDAY MENU

Starters

Curried parsnip soup drizzled with curry oil.(v) 5.95

Brie and cranberry tart dressed with rocket leaves and cranberry dressing.(v) 6.50

Chicken and blue cheese croquettes with a blue cheese dressing. 6.50

Salmon fishcake with pineapple salsa and chilli sauce. 6.50

Local caught Trout and avocado salad with marie rose sauce 6.50

Field mushrooms with stilton, bacon, cream and topped with breadcrumbs. 6.50

Homemade duck liver parfait, prune chutney and red onion puree with toast 6.50

Garlic bread 4.00/ cheesy garlic bread 5.00/ chilli cheesy garlic bread 5.25 / premium olives 2.80

Sunday Roast 12.95

Local sirloin of Beef and Yorkshire pudding

Belly pork with sage and onion stuffing.

Roast turkey crown and all the trimmings

Salmon goujons with a pumpkin seed, mushroom , white wine cream sauce

Aubergine parmesana, layers of aubergine and mozzarella tomato and basil sauce topped with a white cheese sauce and served with side salad (v)*

*all above served with roast potatoes and fresh vegetables of the day except **

Extra Yorkshire pudding 1.60

Classic favourites *

Homemade meat or veg curry with rice 12.00

Homemade beef lasagne, with parmesan 13.00

Snooty steak beef burger in a bun, red onion marmalade lettuce, salsa and chips 12.50

Toppings cheese, bacon, onion or mushroom @ 95p each or 3 for £ 2.50

PLEASE NOTIFY US OF ANY DIETARY NEEDS WHEN ORDERING

Information on all 14 allergens is available.

We are unable to do Individual bills for parties over 8